

**\$50.00 fee for
2nd Followup
if needed**

**Retail Food Establishment Inspection Report
City of Rockwall**

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 08/25/2022	Time in: 8:01	Time out: 8:59	License/Permit # Food 6674	Food handlers 1	Food managers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Quest Academy	Contact/Owner Name: RISD	* Number of Repeat Violations: _____	3/97/A
Physical Address: 1050 Williams		✓ Number of Violations COS: _____	
Pest control : School contract	Hood 06/2022	Grease trap/ waste oil SchoolContract	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Not using left overs						12. Management of food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted signage at hand sink school policy					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves and utensils					
4. Proper cooking time and temperature 168						Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
6. Time as a Public Health Control; procedures & records						Chemicals					
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
3				✓		18. Toxic substances properly identified, stored and used					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction See attached						Water/ Plumbing					
8. Food Received at proper temperature Checking at receiving						19. Water from approved source; Plumbing installed; proper backflow device City approved					
Protection from Contamination						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Only 1 staff on site - cfm						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
			✓			✓					
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Dials					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See						30. Food Establishment Permit (Current/ insp sign posted) Posted					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Thermo labeled posted on Monday					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Time and temps											
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label All cooked to required / allergies attached to accounts											

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean See attached					
	✓					43. Adequate ventilation and lighting; designated areas used					
	✓					44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster					
W						45. Physical facilities installed, maintained, and clean Watch Maint and mop rack issue					
36. Wiping Cloths; properly used and stored Stored in solution						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					47. Other Violations					
37. Environmental contamination Ice in ice cream freezer											
	✓										
38. Approved thawing method Pull thaw / cooking											
Proper Use of Utensils											
	✓										
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used											
W	✓			✓							
40. Single-service & single-use articles; properly stored and used Invert trays											

